

# MARKET March 2025 NEWS



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MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

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## ***Focus on China***

### **New policy to ensure food quality and safety**

China has announced a new comprehensive guideline aimed at strengthening oversight across the entire food supply chain, from farms to consumer tables.

The policy, jointly issued by the general offices of the Communist Party of China Central Committee and the State Council, China's Cabinet, outlines stricter controls and enforcement measures to enhance public health protection and ensure food quality.

The new guideline emphasizes greater coordination between regulatory bodies and a focus on improving food safety at every stage of production, distribution and sale. A key component of the reforms includes the establishment of a traceability system for agricultural products, enabling better monitoring from farms to markets. This is intended to prevent unsafe products from entering the food supply while allowing authorities to respond quickly to any safety issues that might arise.

The policy also tightens regulations surrounding food production and business licensing. Producers and distributors will now face more stringent checks before receiving licenses, and compliance will be rigorously enforced at both the provincial and local levels.

Traditional food producers will be required to meet modern safety standards while preserving cultural practices.

In addition to improving food production standards, the policy addresses food storage and transportation. New safety protocols for warehouses and logistics companies aim to ensure that food is stored and transported under controlled conditions, preventing contamination or spoilage.

As online food sales continue to grow, the document emphasizes the responsibilities of e-commerce platforms and livestreaming hosts in selling food products online. It calls for "ensuring the accountability of online food sales entities and strengthening the collaborative governance of food safety issues in online sales" to improve regulation of the emerging sector. Furthermore, it requires the establishment of a comprehensive regulatory mechanism for food service.

For imported food products, the policy introduces a risk management framework to ensure that all foreign foods entering China meet domestic safety standards. This includes additional oversight of food sold through cross-border e-commerce channels.

In January, data from the Ministry of Public Security showed that 12,000 cases of food safety crimes were solved last year.

Last week, a reporter from The Beijing News conducted undercover visits to several Yangmingyu Braised Chicken and Rice franchise stores in Henan province. They observed kitchens using spoiled

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mushrooms and processing overnight darkened beef with coloring agents for reuse. They also witnessed leftover food from customers being recycled and reprocessed.

This year's CCTV 3.15 Gala also exposed the issue of excessive phosphate levels in water-injected shrimp sold on various online platforms though advertisements for these shrimp frequently featured claims of "zero additives" and "zero moisture retention agents".

### **Regulators cracking down on violators of consumer rights**

Chinese regulators have launched a swift crackdown on businesses accused of violating consumer rights after the annual 3.15 Consumer Rights Gala exposed a range of illegal market activities, including food safety violations and artificial intelligence-driven harassment calls.

The gala, organized by China Media Group for more than three decades, has served as a powerful deterrent against corporate misconduct in China.

In response to the reported violations, the State Administration for Market Regulation, China's top market watchdog, said it conducted overnight inspections Saturday across nine provinces and regions and vowed strict penalties for offenders.

The Ministry of Industry and Information Technology, which oversees China's telecom sector, said Sunday it had ordered regulators in

Beijing, Shanghai and Guangdong province to investigate companies linked to illegal robocalls and lax enforcement of real-name registration for virtual network users.

The ministry said it would also direct telecom firms to shut down illegal phone lines and order internet platforms to remove listings for illicit automated calling software.

This year's gala exposed multiple violations, including maternal and infant brands selling repackaged defective products, unsterilized bare-hand production of disposable underwear, shrimp laced with excessive phosphate-based water-retention agents, a black-market industry profiting from harassing phone calls, and the sale of nonstandard electrical wires and cables in hardware markets.

Food safety was a key focus. Authorities in Yancheng, Jiangsu province, uncovered multiple seafood producers using excessive phosphate-based water-retention agents, an illegal practice that artificially inflates shrimp weight by up to 20 percent.

On Sunday, the market regulator announced that a national food safety reporting system will come into force in May.

China has intensified consumer protection efforts in recent years. Last year, the market regulator handled 39.24 million consumer complaints and reports online, recovering 5.16 billion yuan (\$713 million) for affected consumers.

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"The 3.15 gala doesn't just expose violations — it forces companies and regulators to act," said Wang Peng, a researcher at the Beijing Academy of Social Sciences.

### **Food chain shuts three outlets over violations**

Yangmingyu Braised Chicken and Rice, a famous Chinese fast-food chain, shut down multiple stores in Henan province after a media report exposed serious food safety violations, including the reuse of leftovers and sale of spoiled beef offered as fresh meat.

Jinan Yangmingyu Catering Management Co, the franchise's parent company based in Jinan, Shandong province, issued a statement on Wednesday apologizing for not ensuring food safety and announcing the immediate and permanent closure of three affected outlets in Henan province — the Zhengzhou Erqi Wanda Store, the Zhengzhou Kangfu Qianjie Store and the Shangqiu Wanding Plaza Store.

Regulators in Shangqiu, Henan, said in a statement that officials had sealed the implicated restaurants and taken food samples for testing. They vowed strict legal action following the investigation's findings.

The probe was triggered by an undercover report from Beijing News, which found several Yangmingyu franchise locations using expired ingredients, recycling leftovers and adding coloring agents to blackened beef to make it appear fresh. The report also said many stores employed workers without required health certifications.

Braised chicken and rice, or *huangmenji mifan*, is a popular and comforting Chinese dish that is generally believed to have originated in Shandong. The delicacy is particularly known for its quick and easy preparation, and the chicken, the rice and the sauce go well together. Many netizens dubbed it as one of the three "national snacks", along with Lanzhou beef noodles and Shaxian snacks.

According to its website, the Yangmingyu company, which began operations in 2011, has branches in over 200 cities. As of September last year, the company has 2,703 stores nationwide, Southern Metropolis Daily reported.

Legal expert Tan Mintao told Beijing News that the violations contravened China's Food Safety Law, which allows authorities to confiscate illicit earnings and impose fines. Consumers who suffered harm from unsafe food could also seek compensation from the businesses involved.

In response to public outcry, the State Council's Food Safety Office ordered supervisory agencies in Shandong and Henan to oversee the investigation and ensure compliance.

### **Haidilao diners offered refund, compensation**

Haidilao, a popular Chinese hotpot chain, announced it will provide full refunds and substantial compensation to thousands of customers after two boys urinated into a hotpot at one of its Shanghai branches.

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The company said on Wednesday that 4,109 customers who dined at its location at The Bund between Feb 24 and March 8 will receive a full refund of their meals, plus a cash compensation of 10 times the amount of their bill.

The incident, which occurred in the early hours of Feb 24, involved two 17-year-old boys, surnamed Tang and Wu, who were dining in a private room. According to a police bulletin, the intoxicated boys climbed onto the table and urinated into the hotpot. Wu then posted a video of the incident online, sparking widespread outrage.

The Shanghai Public Security Bureau's Huangpu branch reported the incident after Haidilao filed a complaint on March 6. Both boys have been placed under administrative detention.

Haidilao stated it has filed a lawsuit against the two boys in the Huangpu District People's Court.

The company initially responded to the incident by stating it would pursue legal action against those spreading malicious rumors and asked for leniency toward the minors involved. The restaurant also said it had replaced all cookware and thoroughly sanitized the premises.

However, the company's initial response drew criticism from online users who expressed concerns about food safety and questioned the restaurant's delayed reaction.

In its latest statement, Haidilao explained that it did not become aware of the incident until Feb 28, when the video surfaced online.

The company said it struggled to identify the specific location due to its extensive network of over 1,400 restaurants in 15 countries. It was not until March 6 that the company confirmed the incident occurred at The Bund branch.

Haidilao also said it will upgrade its private room services and invited consumers to visit and inspect its open back kitchen.

### **China signs agreements to import Ukrainian peas, wild aquatic products**

KYIV -- China and Ukraine have signed two agreements, paving the way for Ukrainian peas and wild aquatic products to enter the Chinese market, said the Chinese Embassy in Ukraine late Thursday.

On behalf of China's General Administration of Customs, Chinese Ambassador to Ukraine Ma Shengkun inked the documents on Thursday with Serhii Tkachuk, head of the State Service of Ukraine on Food Safety and Consumer Protection.

China-Ukraine agricultural cooperation potential is huge as the two countries are highly complementary in this sector, said Ma at the signing ceremony, adding that China is willing to further strengthen collaboration with Ukraine for the benefit of both nations.

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The two agreements, he said, will further expand farm product trade and cooperation, contributing to the China-Ukraine strategic partnership.

Vitaliy Koval, Ukraine's agrarian policy and food minister, who also attended the signing ceremony, underscored China's role as the world's largest importer of agricultural products, Ukraine's top trading partner, and a key market for its agricultural exports. He expressed his confidence that the agreements would help expand agricultural trade between the two countries.

### **China's countermeasures to US additional tariffs 'legitimate and necessary'**

Foreign Ministry spokesman Lin Jian on Tuesday reiterated China's opposition to the United States' imposition of additional tariffs on Chinese exports, saying the China's countermeasures are "legitimate and necessary actions to safeguard its own rights and interests".

Lin made the remarks after China announced 10-15 percent additional tariffs on a range of American agricultural and food products, in response to Washington's latest tariff move effective Tuesday.

Speaking at a regular news briefing in Beijing, Lin said China will play along to the end if the US was bent on waging a trade, tariff war or any other kind of war.



"We urge the US to abandon its bullying tactics and return to the correct path of dialogue and cooperation as soon as possible," Lin said.

## ***International News***

### **FDA Intends to Extend Compliance Date for Food Traceability Rule**

Today, the U.S. Food and Drug Administration (FDA) is announcing its intention to extend the compliance date for the [Food Traceability Rule](#) (the "final rule") by 30 months. The FDA intends to extend the compliance date using appropriate procedures at a later time, including publishing a proposed rule in the Federal Register.

The FDA remains committed to successful implementation of the full requirements of the final rule, as they will allow for faster identification and removal of potentially contaminated food from the market, resulting in fewer foodborne illnesses and deaths. Accordingly, the compliance date extension does not amend, nor do we intend to amend, the requirements of the final rule, which will improve food safety and protect public health. Instead, the compliance date extension affords covered entities the additional time necessary to ensure complete coordination across the supply chain in order to fully implement the final rule's

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requirements—ultimately providing FDA and consumers with greater transparency and food safety.

The final rule establishes additional traceability recordkeeping requirements (beyond what is already required in existing regulations) for persons who manufacture, process, pack, or hold foods on the [Food Traceability List](#). The final rule requires a higher degree of coordination between members of the food industry than has been required in the past. Therefore, to achieve the full public health benefits of the final rule, all covered entities must be in compliance. Even those few entities who are well positioned to meet the final rule's requirements by January 2026 have expressed concern about the timeline, in part because of their reliance on receiving accurate data from their supply chain partners, who are not similarly situated. Therefore, FDA intends to allow industry additional time, across all regulated sectors, to fully implement the final rule's requirements.

The FDA intends to use the extended time period to continue the agency's work with stakeholders, including by participating in cross-sector dialogue to identify solutions to implementation challenges and by continuing to provide technical assistance, tools, and other resources to assist industry with implementation.

The final rule applies to domestic and foreign entities producing food for U.S. consumption and was issued in 2022 in accordance with the FDA Food Safety Modernization Act.



### **FSA proposes changes to import checks**

The Food Standards Agency (FSA) has proposed several changes to import controls on food of non-animal origin.

The 14 modifications are for Salmonella, pesticide residues, and aflatoxins in products from countries including Brazil, China, Turkey, and India. Official controls include documentary, identity, and physical examinations such as sampling.

The review followed a risk analysis process created by FSA and Food Standards Scotland (FSS). Imported food and feed of non-animal origin from specific countries were identified for assessment based on intelligence. These commodities were assessed based on the risks to human health.

A comment period in England, Wales, and Scotland is [open until April 9](#). After this period, recommendations will be made to Ministers who have the final decision. Where they agree, legislation will be required, which should come into force in early 2026.

### **Proposed changes**

An earlier review came into force in late December 2024. There are no planned changes to checks on black pepper from Brazil at a rate of 50 percent or enoki mushrooms from China or South Korea at a rate of 20 percent. Groundnuts and peanut butter from the United States will continue to be checked for aflatoxins at a frequency of 10 percent.

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In the proposals, stricter controls on sweet peppers from China for Salmonella will be removed.

Jackfruit from Malaysia and okra from Vietnam will see a reduction in the frequency of identity and physical checks for pesticide residues from 50 to 20 percent due to improved compliance.

Papaya from Brazil and dragon fruit from Thailand will be subject to 10 percent pesticide residue checks at border control posts as will groundnuts and peanut butter from Paraguay for aflatoxins.

An increased frequency of identity and physical checks to 50 percent has been suggested for eggplant from the Dominican Republic and nutmeg, mace, and cardamoms from India because of pesticide residues and the risk to public health.

Okra, drumsticks, seeds of anise, badian, fennel, coriander, cumin or caraway and juniper berries plus ginger, saffron, turmeric, thyme, bay leaves, curry, and other spices from India will require laboratory analysis and checks by authorities in exporting countries for pesticide residues.

### **FSA model described**

The FSA said these commodities have been subjected to monitoring and surveillance at border control posts over several years. Information from controls and data from other countries indicates levels of compliance are not improving.



Another update involves sesame seeds, tahini, and halva from Nigeria, Syria, Turkey, Ethiopia, India, Sudan, and Uganda for Salmonella.

The FSA approach to risk categorization and risk ranking imported food of non-animal origin has been described in a study published in the [Journal of Food Protection](#).

Combinations were scored using data on product characteristics, hazard characteristics, and trade import volumes, with weightings applied. The approach needed to cover microbiological, mycotoxin, and chemical hazards, ranked on the same scale.

Hazard presence assessed the likelihood of a hazard in the food. For hazard severity, categories were assigned negligible, low, medium, or high. Combinations were categorized based on consumer exposure to the hazard when compared with a value that relates to adverse health outcomes.

Results from the risk ranking model are not used in isolation to prioritize combinations for changes in official controls.

### **EU sees improved compliance for veterinary drug residues in food**

European data has revealed a decrease in non-compliant residues of veterinary medicines in animals and animal products.

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A review looked at the presence of authorized and unauthorized substances and residues of veterinary medicinal products in live animals and animal products in EU member states, Iceland, and Norway. It was published by the [European Food Safety Authority](#) (EFSA).

In 2023, the rate of non-compliant samples was 0.11 percent, which equates to 602 of 548,194 samples. The majority of samples were reported under national risk-based control plans or other programs. Some were collected as part of national random surveillance plans or risk-based import checks. Almost 8,800 suspect samples were reported in 2023 as follow-up of non-compliances with 100 non-conforming results.

The percentage of non-compliant samples in 2022 was 0.18 percent, which was comparable to the previous 13 years of 0.17 to 0.37 percent.

### **Risk-based control results**

In 2023, the risk-based control plan for production in member states revealed 432 non-compliant samples. Forty samples were non-compliant under the randomized surveillance plan and 12 as part of risk-based controls on imports.

EU legislation prohibits the use of hormones and beta-agonists in food producing animals with certain exceptions.

During national control plans, steroids was the substance subgroup with the most non-compliances with 127. Nandrolone had the highest



proportion of non-compliances found in milk, bovines, poultry, and rabbits.

A total of 11 non-compliant results were reported for chloramphenicol in bovines, milk, pigs, poultry, and sheep/goats. Findings of semicarbazide and metronidazole were also recorded. Chloramphenicol is an example of a substance that is not allowed to be given to food-producing animals.

Other non-compliant results were in aquaculture for sum of brilliant green and leucobright green and sum of malachite green and leucomalachite green. Two non-compliant results were found in ibuprofen, two in oxyphenbutazone anhydrate, and three in phenylbutazone.

### **By product group**

Of the 13,555 milk samples analyzed in this category, 22 were non-compliant. These samples were reported by 10 countries. Of the 7,899 egg samples tested, eight were non-compliant. Samples were reported by France, Spain, Malta, and Poland.

Of the 3,422 honey samples analyzed, 14 were non-compliant leading to 22 problematic results. Samples were reported by Poland, Greece, Romania, France, and Latvia. The Latvian finding was for glyphosate.

Fipronil was detected in three bovines in Italy. Two oxyphenbutazone anhydrate and two phenylbutazone (bute) findings were in horses

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from Ireland. The other phenylbutazone result was in pigs from Germany.

The percentage of non-compliant samples from the total number of samples was 0.09 percent for unauthorized substances while 0.14 percent of non-compliant samples were found for substances permitted in food-producing animals.

As part of the random control plan, 19 milk, three egg, and three honey samples were non-compliant.

Risk-based controls on imports revealed violations in aquaculture from Vietnam and Bangladesh, as well as eggs from India, Ukraine, and the UK, and honey from China.

### **EU details potential frauds in early 2025**

Adulteration, traceability and illegal imports were among suspected food fraud and non-compliance cases discussed recently by European member states.

The number of issues reported was 220 in January 2025. This is down from 248 alerts in December 2024 and 277 in January 2024.

The issues listed are potential frauds. Non-compliance may prompt investigations by authorities in EU member states. Details come from a monthly report published by the European Commission.



Data includes suspected cross-border fraud topics shared between members of the Alert and Cooperation Network (ACN) and retrieved from the Rapid Alert System for Food and Feed (RASFF), Administrative Assistance and Cooperation Network (AAC) and the Agri-Food Fraud Network (FFN).

The data covers food, animal feed, food contact materials, animal welfare for farmed animals, plant protection products, and veterinary medicine products that end up as residues and contaminants in food and feed.

The aims are to assist national authorities in setting up risk-based controls to combat fraudulent and deceptive practices, help the food sector with vulnerability assessments, and identify emerging risks.

A total of 63 notices mentioned fruits and vegetables, with the majority being non-compliant because of pesticide residues. The category of other food product/mixed was second with 21 alerts. Dietetic foods, food supplements, and fortified foods were third with 20 notices.

### **Examples of issues raised**

The majority of issues were uncovered through border inspections or market controls. On 22 occasions, the source of detection was a company's internal check and 12 times it was a consumer complaint.

Three alerts involved the United States in January. They were tartrazine in a pickle snack, magnesium in metal form in food

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supplements, and tetrahydrocannabinol (THC) in organic hemp seed oil.

Product tampering cases included sunflower oil and other vegetable oils in olive oil from Greece and Italy. Examples of alleged adulteration were pork undeclared in chicken sausages and water addition in tuna.

Ethylene oxide was detected in white pepper, ground cardamom, and paprika from Turkey and xanthan gum from China.

Record tampering incidents involved gluten in gluten-free gummies and gluten-free buckwheat and lactose in a lactose-free dairy spread.

Potential forgery of documents of lamb meat from Romania and unclear traceability of butter from Denmark were other topics mentioned. Illegal import and unauthorized operators caused some issues. Several products also skipped border controls.

Chicken meat from Belgium was unfit for human consumption and there were transport temperature concerns about fish and meat in the Netherlands.

Several non-compliances mentioned ingredients not authorized in the EU, health claims, and pesticides above the maximum residue limits (MRL).

## Enterprise News



### Undeclared pecans prompts recall of Target brand Favorite Day Gourmet New York Style Cheesecake

Dessert Holdings LLC of Kennesaw, GA, is recalling its Target brand Favorite Day Gourmet New York Style Cheesecake 6oz/2ct because of undeclared pecans, posing a risk of serious or life-threatening allergic reactions for consumers with pecan allergies.

The recall was initiated after a customer complaint on March 14, 2025, alerted the company that the product contained pecans, though the ingredient was not listed on the label.

The affected cheesecake was distributed between Feb. 14, 2025, and March 7, 2025, to Target Distribution Centers in California, Florida, Iowa, Ohio and Texas.

It is sold in Target stores and packaged in clear plastic clam shells.

#### Recalled Product:

Target brand Favorite Day Gourmet New York Style Cheesecake, 6oz/2ct

- UPC Code: 0 85239 09690 1
- Lot Code: 25028A1 000039133 (printed on the side of the clear lid)

As of the posting of this recall, no illnesses reported.

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Consumers with pecan allergies should not to consume the product due to the potential for severe allergic reactions.

### **Noodles with vegetables sold at H Mart stores recalled because of undeclared eggs**

HAR Maspeth Corp of Maspeth, NY, is recalling its 8-ounce and 12-ounce packages of “Jinga Glass Noodles w/ Vegetables (Japche)” due to undeclared eggs, posing a risk of serious or life-threatening allergic reactions for consumers with egg allergies.

The recall was triggered after New York State Department of Agriculture and Markets Food Inspectors identified the presence of eggs during a routine retail inspection, noting that the ingredient was not declared on the product label.

The affected products were distributed to H Mart stores in multiple states and are packaged in clear plastic with Best By dates ranging from March 13, 2025, to March 18, 2025, stamped on top.

#### **Recalled product:**

- **Jinga Glass Noodles w/ Vegetables (Japche), 8 oz and 12 oz**
  - Brand: Jinga
  - UPC Codes:
    - 265405006495



- 267405004495
- 266405008496
- 268405005499

- Best By Dates: March 13, 2025 – March 18, 2025

As of the posting of this recall, no illnesses or allergic reactions have been reported.

Consumers with egg allergies should not consume the product due to the potential for severe reactions. Those who have purchased the recalled 8-ounce or 12-ounce packages are urged to return them to the place of purchase for a full refund.

### **More than half a million Organic Acai Bowls recalled because of potential plastic contamination**

Stiebs LLC, of Madera, CA, is recalling 25,484 cases of Organic Acai Bowls with berries, bananas, granola and dried coconut because of potential contamination with blue pieces of plastic.

According to details published online by the Food and Drug Administration, the recall was initiated on Feb. 7, 2025, and is ongoing. The recall is classified as a Class II risk, indicating a low probability of serious health consequences but a potential for temporary or reversible effects.

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The recalled products were distributed to seven distribution centers located in California, Connecticut, Illinois, Pennsylvania, Texas and Virginia, from which they may have been further shipped to retail locations.

There is concern that consumers may still have the recalled product in their homes because some of the bowls have expiration dates reaching into February 2026.

### **Recalled Product:**

Organic Acai Bowl with Berries, Bananas, Granola, and Dried Coconut

- Item Description: Net Wt. 10 oz (284g), frozen storage, packaged in paper bowl with heat-sealed plastic film, 24 retail units per case
- Code Information:
  - 24274A EXP DATE: 9/30/2025
  - 24303A EXP DATE: 10/29/2025
  - 24304B EXP DATE: 10/30/2025
  - 24305 EXP DATE: 10/31/2025
  - 24306A EXP DATE: 11/1/2025
  - 24309A EXP DATE: 11/4/2025
  - 24310A EXP DATE: 11/5/2025

- 24311B EXP DATE: 11/6/2025
- 24312B EXP DATE: 11/7/2025
- 24313A EXP DATE: 11/8/2025
- 24314A EXP DATE: 11/9/2025
- 24316B EXP DATE: 11/11/2025
- 24317A EXP DATE: 11/12/2025
- 24318 EXP DATE: 11/13/2025
- 24319 EXP DATE: 11/14/2025
- 24320 EXP DATE: 11/15/2025
- 24323A EXP DATE: 11/18/2025
- 24324 EXP DATE: 11/19/2025
- 24325 EXP DATE: 11/20/2025
- 24324 EXP DATE: 11/20/2025
- 24326 EXP DATE: 11/21/2025
- 24327 EXP DATE: 11/22/2025
- 24337A EXP DATE: 12/2/2025
- 24338A EXP DATE: 12/3/2025
- 24339A EXP DATE: 12/4/2025

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- 24340C EXP DATE: 12/5/2025
- 24341A EXP DATE: 12/6/2025
- 24342 EXP DATE: 12/7/2025
- 24356 EXP DATE: 12/21/2025
- 24361A EXP DATE: 12/7/2025
- 24362A EXP DATE: 12/7/2025
- 25006A EXP DATE: 1/6/2026
- 25007A EXP DATE: 12/7/2025
- 25008B EXP DATE: 1/8/2026
- 25016 EXP DATE: 1/16/2026
- 25017 EXP DATE: 1/17/2026
- 25021 EXP DATE: 1/21/2026
- 25022 EXP DATE: 1/22/2026
- 25023 EXP DATE: 1/23/2026
- 25024 EXP DATE: 1/24/2026
- 25030 EXP DATE: 1/30/2026
- 25034 EXP DATE: 2/3/2026
- 25035 EXP DATE: 2/4/2026

- 25036 EXP DATE: 2/5/2026

- Product Quantity: 25,484 cases (24 retail units per case, totaling 611,616 individual bowls)
- Recall Number: F-0621-2025

Retailers and consumers should not use, sell, serve, or distribute the affected product.

### **Southwest Salad Kits recalled because of undeclared fish and wheat**

Little Leaf Farms is recalling a specific lot code of its Southwest Salad Kits because of the potential presence of undeclared fish and wheat allergens.

People who have an allergy or severe sensitivity to wheat and/or fish run the risk of serious or life-threatening allergic reaction if they consume these products.

The issue was identified after receiving one consumer complaint noting incorrect ingredients.

The affected product was produced during a single run on Feb. 19, 2025, resulting in one pallet of 96 cases (576 individual clamshells). Little Leaf Farms has determined that fewer than 20 individual Southwest Salad Kits were incorrectly assembled during this run.

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The product was distributed in Massachusetts, Connecticut and New Hampshire.

The Southwest Salad Kits were distributed to retail stores including Ahold USA Freetown, Kilduff, Stew Leonard's, Associated Grocers of New England, Shapiro Produce and C&S Wholesale Grocers, Inc (Hatfield) between Feb. 20-22, 2025.

### **Recalled product:**

Product Name: Southwest Salad Kit

- Lot Number: 050011 as the first six digits (printed on the bottom left of the package)
- Enjoy By Date: 03/08/2025
- Package Size: Individual clamshell

Consumers who may have purchased the potentially affected Southwest Salad Kits with this lot number are asked to return it to the place of purchase for a full refund or immediately dispose of them.

Little Leaf Farms is advising affected retailers in its distribution network to remove existing products with the above-identified lot code from their shelves and warehouses.



### **California company recalls packaged vegetables because of risk of botulism**

AKT Trading Inc. of Torrance, CA, is recalling certain prepared vegetable products manufactured by Choshiya Honten Co. Ltd. because of a potential risk of Clostridium botulinum, the bacterium which causes botulism poisoning.

The products lack the necessary "Keep Refrigerated" statement, which could lead to hazardous bacterial growth if stored at room temperature. Consumers are warned not to use the product even if it does not look or smell spoiled.

The Products were distributed at Tokyo Central / Marukai stores located in California.

Tokyo Central Gardena	1740 Artesia Blvd., Gardena, CA 90248
Tokyo Central Cupertino	19750 Stevens Creek Blvd.,Cupertino, CA 95014
Marukai Market Little Tokyo	123 S Onizuka St. #105, Los Angeles,CA 90012
Tokyo Central & Main	1620 W Redondo Beach Blvd.,Gardena,

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Pacific	CA 90247
Tokyo Central San Diego	8151 Balboa Ave, San Diego, CA 92111
Tokyo Central Torrance	3832 W Sepulveda Blvd., Torrance, CA 90505
Marukai Market West LA	12121 W Pico Blvd., Los Angeles, CA 90064
Tokyo Central Costa Mesa	2975 Harbor Blvd., Costa Mesa, CA 92626
Tokyo Central West Covina	1420 S Azusa Ave., West Covina, CA 91791
Tokyo Central Yorba Linda	18171 Imperial Hwy., Yorba Linda, CA 92886
Tokyo Central PCH Torrance	3665 Pacific Coast Highway, Torrance, CA 90505

he affected product is packaged in plastic bags and can be identified by label information [available by clicking here](#).

This issue was discovered on Feb. 18 at the Tokyo Central / Marukai retail store. The missing “Keep Refrigerated” label likely contributed to this issue.

The product was immediately removed from sale at this location. Consumers who have purchased the affected product with the specified expiration date are urged not to consume it.

Consumers should discard the product or return it to the place of purchase for a full refund. AKT Trading Inc. is committed to the safety and quality of its products and is taking this action out of an abundance of caution. We are cooperating fully with the U.S. Food and Drug Administration (FDA) on this matter.

Consumers with questions may contact AKT Trading Inc. at 310-715-2174 (M-F 9:30am-6:00pm in PST) or [info@aktusa.com](mailto:info@aktusa.com).

### MARKET NEWS - REPLY

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